

Enter the Following New Claims:

28. The method of producing the non-perishable baked goods of claim 11, comprising the steps of

providing a baking mixture comprising water, an effective plasticizing amount of an aliphatic polyol having four to five carbon atoms and an alcoholic hydroxyl group on each carbon atom, flour and/or starch, and sugar and other minor components when present;

heating and baking the mixture to a residual water content of maximum 10 percent by weight, thus affording a hot baked product;

shaping the baked product,

and fixing the shape of the product by cooling to solidify the aliphatic polyol and sugar when present.

29. The method of claim 28, wherein the amount of water does not exceed 3%.

30. The method of claim 28, wherein the weight per cent of sugar is 0.

31. The method of claim 28, wherein the aliphatic polyol is selected from the group consisting of erythritol and xylitol.

32. The method of claim 28, wherein the baking mixture is metered into a heated baking vessel.

Al 33. The method of claim 28, wherein the baked product is removed from the baking vessel while still hot.

34. The method of claim 28, wherein said baking mixture is baked at a temperature in the range of 140°C to 230°C.

35. The method of claim 28, wherein said hot product is shaped by wrapping, rolling, pressing, stamping, embossing, bending, folding, or deep-drawing.

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